

1. (Currently Amended) A method for preparing a puree preparation from *Carica papaya* fruits, ~~characterized by the steps of: comprising:~~
- ~~—cooking the fruits or crushed fruits, particularly fruits in sieved form, for at least 30 minutes at normal pressure, optionally with at least twice the volume of an aqueous solution;~~
 - ~~—cooling the cooked fruits or crushed fruits for a period of at least 30 minutes in an oxygen-containing atmosphere;~~
 - ~~—optionally crushing, mixing and straining the cooled fruits or crushed fruits until a homogenous puree is obtained.~~
- cooking the *Carica papaya* fruits in an aqueous medium for at least 30 minutes at normal pressure, wherein the volume of the aqueous medium is at least twice of the water content of the fruits;
- cooling the cooked *Carica papaya* fruits for a period of at least 30 minutes in an oxygen-containing atmosphere; and
- optionally homogenizing the cooled *Carica papaya* fruits by at least one of crushing, mixing and straining the mixture.

2. (Currently Amended) A The method according to claim 1, ~~characterized in that said cooking wherein the cooking~~ is carried out for at least 2 hours.

3. (Currently Amended) A The method according to claim 1, ~~or 2,~~ ~~characterized in that said~~ wherein the cooling the cooked *Carica papaya* fruits takes place for at least 5 hours.

4. (Currently Amended) A The method according to claim 1, ~~any one of claims 1 to 3, characterized in that~~ wherein homogenizing further comprises adding citric acid is

~~added to the cooled *Carica papaya* fruits during the preparation of the puree, preferably in an amount that leads to a pH of the puree ranging from 3.5 to 5.0. and, in particular, 3.8 to 4.4.~~

5. (Currently Amended) A The method according to claim 1, ~~any one of~~ claims 1 to 4, characterized in that the ~~*Carica papaya*~~ wherein the *Carica papaya* fruits are peeled and stoned prior to cooking.

6. (Currently Amended) A The method according to claim 1, ~~any one of~~ claims 1 to 5, characterized in that wherein the obtained puree is pasteurized.

7. (Currently Amended) A The method according to claim 1, ~~any one of~~ claims 1 to 6, characterized in that the ~~*Carica papaya*~~ wherein the *Carica papaya* fruits are half-ripe to ripe.

8. (Currently Amended) A method for treating digestive disorders comprising administering ~~The use of a puree preparation prepared from *Carica papaya* fruits obtainable by a method~~ the method according to claim 1 in a prophylactically or therapeutically effective amount. ~~any one of claims 1 to 7, for the production of an agent for treating digestive disorders.~~

9. (Currently Amended) ~~The use according to claim 8, characterized in that~~ The method according to claim 8, wherein said digestive disorders are selected from the group consisting of chronic constipation, flatulation and irritable colon syndrome, and any combination thereof.

10. (Currently Amended) A method for strengthening immune system, comprising administering ~~The use of a puree preparation prepared from *Carica papaya* fruits obtainable by a~~ by the method according to claim 1 in a prophylactically or therapeutically

~~effective amount, any one of claims 1 to 7, for the production of an agent for strengthening the immune system.~~

11. (Currently Amended) A method for accelerating wound healing, comprising administering ~~The use of a puree preparation prepared from *Carica papaya* fruits obtainable by a~~ by the method according to claim 1 in a prophylactically or therapeutically effective amount, wherein the wound is caused by ulcus cruris. ~~any one of claims 1 to 7, for the production of an agent for accelerating wound healing, particularly with ulcus cruris.~~

12. (Currently Amended) A method for reducing the insulin requirement in diabetics, comprising administering ~~The use of a puree preparation prepared from *Carica papaya* fruits obtainable by a~~ by the method according to claim 1 in a prophylactically or therapeutically effective amount. ~~any one of claims 1 to, for the production of an agent for reducing the insulin requirement in diabetics.~~

13. A method for reducing the insulin requirement in diabetics, comprising administering ~~The use of a puree preparation prepared from *Carica papaya* fruits obtainable by a~~ by the method according to claim 1 in a prophylactically or therapeutically effective amount ~~any one of claims 1 to 7, for the production of an agent for increasing vitality.~~

14. (Currently Amended) A method for improving the condition of patients suffering from Parkinson's disease, comprising administering ~~The use of a puree preparation prepared from *Carica papaya* fruits obtainable by a~~ by the method according to claim 1 in a prophylactically or therapeutically effective amount ~~any one of claims 1 to 7, for the production of an agent for improving the condition of patients suffering from Parkinson's disease.~~

15. (Currently Amended) A puree preparation prepared from *Carica papaya* fruits ~~obtainable by the method according to claim 1.~~ any one of claims 1 to 7.

16. (Currently Amended) The A puree preparation according to claim 15, characterized in that it has a water content in the range of 9 to 90%. ~~of 9 to 90%, preferably 60 to 85% and, in particular, 70 to 80%.~~

17. (Currently amended) The A puree preparation according to claim 15 ~~or 16~~, characterized in that it has a sugar content in the range of 5 to 40%. ~~of 5 to 40%, preferably 10 to 30% and, in particular, 12 to 26%.~~

18. (New) The method of claim 1, wherein the *Carica papaya* fruits is either crushed or in sieved form.

19. (New) The puree preparation according to claim 15, characterized in that it has a water content in the range of 70 to 80%.

20. (New) The puree preparation according to claim 15, characterized in that it has a sugar content in the range of about 12 to 26%.